



Château Tour Seran 2014

AOC Médoc

Château Tour Seran is a 15-ha single plot vineyard whose origin can be traced back to the 17th century. The estate used to belong to the Marquis of Ségur also known as “Prince of Vines”, a Bordeaux winemaker with flair who also owned some of the most famous Bordeaux chateaux including Château Lafite, Château Latour, Château Mouton, Château Calon-Ségur. The particularity of Château Tour Séran is its extraordinary location. Situated on the edge of the Garonne river on the top of a hill, it is surrounded by marsh land. This exceptional “terroir” is mainly composed of rolled stones and the exposition of this parcel allows the making of a “grand vin”, well-structured and full of red fruits aromas. A natural eco-system plays a key role in the vineyard ; making us dream with its multi-colored butterflies and white spots lady-birds.

Vintage 2014

2014 was an easier year to deal with and a great relief. Yields were practically normal; the vineyard was healthy and harvest took place under October’s sunshine. All led to healthy ripe grapes resulting in a seductive wine right from its prime youth. The wine displays ripe red fruits, generous well integrated cedar oak notes, an unctuous savoury backbone.

Vineyards

A 15 ha (37 acres) vineyard located on a clay-gravel hilltop terroir. The vines are on average 40 years old, the density is 7 000 plants per hectare. Double Guyot pruning. Sustainable farming with well looked after soil and enherbed rows.

Blend

65% Merlot - 15% Cabernet Sauvignon - 10% Cabernet Franc - 10% Petit Verdot

Harvest Information

Mostly hand-picked, the grapes are sorted twice on arrival at the winery : first on vibrating sorting tables and manually.

Winemaking

Stainless steel tanks larger than higher (3.50m large, 1.50m high) created by Jean Guyon in order to have more juice in contact with the grape marc. Truncated thermo-regulated vats are used for the cold pre-fermentation maceration. Vatting lasts 4 to 6 weeks following alcoholic fermentation. A malolactic fermentation takes then place in new oak barrels for 2/3 of the wine.

Barrel ageing

Lees stirring for 3 months, aged for 12 months in French Oak barrels.

Wine Advocate - Neal Martin	91/100	Yves Beck	90-91/100
“The 2014 La Tour Seran was impressive when I tasted it from barrel. Now in bottle, it delivers on that promise with a wonderful, bright blackberry and wild strawberry-scented bouquet, the oak.”		Bettane & Desseauve	15.50/20
Wine Spectator - James Molesworth	89/100		
Wine Enthusiast - Roger Voss	89/100		
James Suckling	89/100		
Vinous - Antonio Galloni	90/100		



DOMAINES ROLLAN DE BY

J. Guyon

Domaines Rollan de By - Jean Guyon

18 Route de By - 33340 Bégadan - T. : 05 56 41 58 59 - infos@rollandeby.com - www.rollandeby.com